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Top Skills

Cost Control
Menu Engineering
F&B Operations

Certifications

Advanced Health and safety
Training
Advanced Food Safety - Level 4
Award in Advanced Food Safety
Irish food board The Gaelic Chefs
Club

Honors-Awards

4th Annual Restaurant Business
Conference-2013 Dubai (UAE)
15-16 December 2013
PANEL DISCUSSION- Healthy
Nutrition in the Gulf 24th November
2013
PANEL DISCUSSION: Moving
towards healthy and sustainable
food
PANEL DISCUSSION- Food Safety
and shaping hygiene culture 26th
November 2013
Hospitality Hygiene Summit on 27th
May 2013

Publications

How To Turn Your Loyal Customers
Into Brand Ambassadors
Italian Cooking

Sanjay Nayak

Fine Dining | Food Cost Control | Customer Retention | Budgeting
Dar es Salaam

Summary

I have a strong passion to carry out the work in hospitality management and would pursue my opportunity in this field with great enthusiasm. I am Dynamic ,outgoing, and have a positive, can-do attitude. More importantly, I am Sharp , Performance-Driven and Resourceful to manage deadlines. I'm Hands-on in the Indian, Arabic ,Mediterranean, Thai, French, Italian and Fusion cuisine.

My management style is about investing my time in training of kitchen brigades on an ongoing basis to ensure that high standards are continuously met and exceeded. I like to keep an eye on all aspects of the kitchen operations, however, I do like to empower my staffs to think for themselves.

Able to cope with pressure | Attention to detail | Commitment | Creativity | Customer satisfaction | Dedicated | Diligent | Flexibility | Honesty | Integrity | Motivated | Open-minded | Organized | Outgoing & friendly | Passion | Professional | Responsible | Result oriented | Team leader

Experience

Hotel and conference center
Executive Head chef
August 2019 - Present (2 years)
Dar es Salaam, Dar es Salaam, Tanzania

Priorities:

- Soft Opening Action Plan.
- 'Divyam' Shibirs, Dar-es-Salaam, Tanzania 1200-1800 global traveler (11 Aug 2019 to 19 Aug 2019)
- Exceeded customer service expectations, solicited feedback and incorporated customer suggestions.

Khaleej Times - 'Cooking is a science more than an art'

Traits That Make A Successful Hospitality Leader

12 steps to achieve your Goals

- Administered standards and controls for production and execution to maximize cost-effectiveness, consistency and presentation of products and menu items.
 - Managed daily kitchen operations and maintained safety and health regulations; identified and provided solutions for any problem areas
 - Restructuring of pool bar and main kitchen / HACCP flow / health & safety / purchasing
 - Finalization of entire menu for outlets
 - Production of menus as per budget , PR & Marketing strategy (Pool bar pizzeria ,Opepo bar ,Mchanga ,In room dining ,banquet ,and water world)
 - kitchen refurbishment Action Plan
 - Established a strong commitment to quality food selection and first-rate customer service delivery
 - Restructuring of kitchen and stewarding team during pre- and post-corona
 - Induction and 3-month training plan for all trainees
 - Implementation of OHSAS:18001:2007 and ISO 14001:2015 Regulations into the operation
 - food and beverage promotional calendar
 - Hello chef Tanzania
- instrumental for this project and contributed in recipe costing, presentation , photoshoot and production . <https://shanagroup.wixsite.com/hellochef>
- <https://www.facebook.com/hellocheftz/>

Operational:

Mchanga Café | All day dining – Swahili & International Ala carte menu & buffet (200 seats + Terrace 80seats)

Pool pizzeria (120 seats + Terrace 20 seats)

Water world | water theme park & Bar (300 seats)

Opepo bar| bar & Restaurant (30 seats)

Pool |Pastry counter

Banquet room | 8 rooms (10 to 150 seats) & Hotel garden| up to 3000 guests

Room Service | 147 Rooms

Team of 28 cooks ,22 Kitchen Trainees & 12 stewarding

Hotel Sarina Dhaka

Executive Chef

December 2017 - November 2018 (1 year)

Dhaka, Bangladesh

Priorities:

- improvement of operational structure / HACCP flow / Health & Safety / purchasing
- Finalization of entire outlets menu
- hosted UAE football team ,OIC and United Nations diplomats
- participated in media , marketing and sales activities to increase market share
- Directed all kitchen operations for six restaurants, bars, outdoor catering and IRD facilities
- Assured cost-efficient customer services, focused on customer service and problem resolution.
- Manage high volume, upscale, buffet/sit down, corporate and social events; plan related menus; organize food tastings.
- Increased customer satisfaction for all banquet events and implemented training program to raise culinary standards for kitchen operations.

Operational:

Summer fields | International all day dining , Ala carte menu & buffet (70 seats)

AMRIT | Indian Cuisine (80 seats)

RISOTTO Bar and restaurant |Italian Cuisine (35 seats)

THE ELITE |Thai Cuisine (50 seats)

THE ELITE| Lounge (50 seats)

PICASSO BAR| bar & Restaurant (70 seats)

Lobby | coffee shop | Pastry counter

Banquet room | 2 rooms (30 seats) & Hotel ballroom| up to 250 guests

Room Service | 184 Rooms

Team of 40 cooks & 15 stewarding

Habitat Hotel

Executive Chef

September 2016 - September 2017 (1 year 1 month)

Al Khobar, Eastern, Saudi Arabia

Priorities:

- guide Team on operational structure / HACCP flow / Health & Safety / Purchasing
- Production and restructuring of menus
- Recruitment and performance evaluation

- Administered standards and controls for production and execution to maximize cost-effectiveness, consistency and presentation of products and menu items.
- Full accountability and decision-making authority for all food & kitchen operations
- implement creative menu items within the restaurant concept while developing and standardizing banquet menus
- Monitored kitchen operations to ensure strict adherence to high quality food standards while complying with safety and sanitation requirements.

Operational:

Rooftop Poolside bar and restaurant |(30 seats)

ATRIUM LOUNGE|(30 seats)

All day dining restaurant | (250 sets)

Banquet room | 6 rooms (20 to 60 seats) & Hotel ballroom| up to 200 guests

Room Service | 361 Rooms

Team of 35 cooks & 13 stewarding

IHG Hotels & Resorts

Executive Chef

September 2014 - September 2016 (2 years 1 month)

Oman

Priorities:

- Production of menus in conjunction with food and beverage manager , PR & Marketing.
 - Working with Food and beverage manager in implementation of F&B Budget,Promotional calendar and strategy to achieve budget Targets.
 - Implementation of HACCP Regulations into the operation.
 - Employees engagement survey.
 - Oversee food preparation and production, ensuring food safety procedures are followed.
 - Educated new staff in proper sanitation/safety guidelines, food preparation and storage.
 - Manage high volume, upscale, buffet/sit down, corporate and social events; plan related menus; organize food tastings.
- Leading kitchen team on operational structure / HACCP flow / Health & Safety /purchasing.

Operational :

Souq Restaurant|All day dining –Omani & International buffet|Ala carte menu(100 seats)

The Frontier |Restaurant and Bar (50 seats)

Al Safi Seafood Restaurant| (70 seats + Terrace 20 seats)

Jawhara Lobby| Lounge (30 seats)

Banquet room | 5 rooms (10 to 90 seats)

Ballroom| up to 200 guests

Room Service | 217 Rooms

Team of 32 cooks & 12 stewarding

Millennium Hotels and Resorts

Executive Chef

June 2013 - July 2014 (1 year 2 months)

Sharjah, United Arab Emirates

Initial Priorities:

- Pre-Opening Consultation With Management Team On Operational Structure / Kitchen Setup / HACCP Flow / Health And Safety.
- Production Of Menus For Soft Opening With Conjunction With Marketing and Food and beverage Manager .
- Production Of F&B Opening Budget And Targets with Food and beverage Manager.
- Soft Opening Action Plan.
- Induction And Training Plan For All Kitchen Employees.
- Sops Implementation And HACCP Regulations Into The Operation.
- Focused On Optimal Customer Service, Building Trust/Relationships With Corporate Clients To Generate Repeat And Referral Business.
- Developed Menus And Managed Overall Performance Of Kitchen Operations.
- Verified Proper Portion Sizes And Consistently Attained High Quality Food Standards While Directing Appropriate Staffing Levels.
- Work Extensively On Cuisine Development By Careful Selection And Development Of Recipes.

Operational:

255 rooms

3 Restaurants

24-Hour Room Service

Outside Catering

Banquet Facilities For Up To 200 In Ballroom

Team of 24 cooks & 12 stewarding

Abu Dhabi National Hotels

Executive Chef

October 2011 - June 2013 (1 year 9 months)

Abu Dhabi, United Arab Emirates

Swiss-Belhotel International

Executive Chef

October 2010 - October 2011 (1 year 1 month)

Dubai, United Arab Emirates

Priorities:

- operational structure / HACCP flow / Health & Safety / purchasing
- Production of menus and drinks lists in conjunction with PR & Marketing company
- Handled multiple tasks simultaneously and efficiently controlled food cost by monitoring daily inventory; maintained proper food preparation
- Implementation of HACCP Regulations into the operation and lead to Certification.
- Restructure kitchens, optimize kitchens output, quality, plates presentation to maintain higher standard.

Operational:

184 Bedroom

3 Restaurants and Bar

24-Hour Room Service

meeting Banquet Facilities for up to 50 sit down

<https://drive.google.com/file/d/1x0CwBmMjGVpK0o019NAelvU4iY40fV4s/view?usp=sharing>

Wyndham Hotels & Resorts

Executive Chef

March 2010 - October 2010 (8 months)

Ajman, United Arab Emirates

Priorities:

- launched Chefs table as a new concept with a successful turnover
- Production of menus in conjunction with PR & Marketing company
- lead culinary team & participated in Sharjah EXPO
- lead the culinary operation for Asian cycling championship teams hosted in hotels catered 1200 pax breakfast ,lunch and dinner for 10 days

- implemented new theme night and buffet cycle
- Implementation of HACCP Regulations into the operation

Operational:

504 Bedroom and suites 5 star City style hotel

3 Restaurants

No Bar –Non-alcoholic hotel

24-Hour Room Service

2 small boardrooms

Ballroom 600-800 guests

Millennium Hotels and Resorts

Executive Sous Chef

December 2005 - March 2010 (4 years 4 months)

Abu Dhabi, United Arab Emirates

Priorities:

- Consultation With Management Team On Kitchen Structure / Health & Safety / And Purchasing.
- Production Of Menus ,Presentations ,Buffet Standards ,Ala Carte As Per Defined Sops And Presentation Guidelines Set By Executive Chef.
- Hosted And Lead Chaîne Des Rôtisseurs.
- HACCP certification
- Created Unique And Diverse Menus Incorporating Different Aspects Of International Cuisine, With Emphasis On French And Italian.

Operational:

Citrus Restaurant | All day dining – Oriental & International buffet|Ala carte menu(80 seats+)

Cristal |Restaurant and Bar (40 seats)

Marrakesh Restaurant| (70 seats)

Amalfi| Lounge (60 seats, Terrace 40 seats)

Banquet room | 2 rooms (10 to 60 seats)

Ballroom| up to 200 guests

Room Service | 305 Rooms

Team of 45 cooks & 18 stewarding

IHG Hotels & Resorts

Sous Chef

December 2004 - December 2005 (1 year 1 month)

Oman

Operational:

Musandam Café | All day dining – Oriental & International menu & buffet (125 seats + Terrace 60 seats)

Trader Vic's French-Polynesian restaurant & Bar under franchise (140 seats + Terrace 70 seats)

& Private Room (14 seats)

Senor Pico | Mexican restaurant & Bar (55 seats + 20 seats)

Tomato | Italian Restaurant & Pool Restaurant (70 seats + pool)

Pool bar

Majlis Al Shams | Hotel Lobby Bar, snacks and quick meal (50 seats) & Pastry counter

Banquet room | 8 rooms (10 to 500 seats) & Private garden
1 500 seats

Open-air concert area | up to 2000 guests

Room Service | 258 Rooms

Team of 50 cooks , 8 NHI trainees & 17 stewarding

Radisson Hotel Group

Chef De Partie

January 2004 - December 2004 (1 year)

Manama, Capital Governorate, Bahrain

Operational:

245 And Suites 5-Star City Hotel

7 Restaurants And Bar

24-Hour Room Service

Outside Catering

2 Spacious Ballrooms As Well

14 Meeting Rooms.

Can Host Up To 1,800 Guests

Le Méridien Hotels & Resorts

Senior Chef De Partie

March 1999 - December 2003 (4 years 10 months)

Abu Dhabi, United Arab Emirates

Operational:

31 floors, 202 rooms, 74 suites

7 restaurants and Bar
Outside catering
24-Hour Room Service
7 meeting rooms
Banquet Facilities for up to 450
Pool deck & grounds 300

IHG Hotels & Resorts

4 years 5 months

Demi chef de partie

November 1997 - March 1999 (1 year 5 months)

United Arab Emirates

Operational:

250 Bedroom / Resort Style Hotel And 19 Villas

Eight Restaurants

24-Hour In-Room Dining

Outside Catering

One Ballroom

Five Meeting And Event Venues

Unique Outdoor Wedding Venue "The Garden"

Commi 1

November 1994 - October 1997 (3 years)

United Arab Emirates

Education

Cornell University

· (2012 - 2012)

Harvard University

High School/Secondary Diplomas and Certificates · (2016)

AHLEI - American Hotel & Lodging Educational Institute

Food Production Principles · (1995 - 1995)

APSU university

Bachelor of Arts - BA, Economics